

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1 (original). A composition comprising fungal particles of a filamentous fungus and a proteinaceous material wherein the ratio of the weight on a dry matter basis of said proteinaceous material to the weight on a dry matter basis of said fungal particles in said composition is greater than 1.

2 (original). A composition according to claim 1, wherein the fungal particles in said composition include at least 80wt% of fungal mycelia.

3 (currently amended). A composition according to claim 1 ~~or claim 2~~, wherein fungal particles in said composition comprise filaments having a length of greater than 100 μ m and less than 1000 μ m.

4 currently amended). A composition according to ~~any preceding claim~~claim 1, wherein fungal particles in said composition comprise filaments having an aspect ratio of greater than 100 μ m and less than 1000 μ m.

5 (currently amended). A composition according to ~~any preceding claim~~claim 1, wherein said proteinaceous material is a protein-containing material which when 25wt% thereof is fully dispersed by mixing with 75wt% of water at 25°C, and then left for

1 hour at the same temperature, the viscosity of the mixture increases so that the proteinaceous material develops a texture.

6 (currently amended). A composition according to ~~any preceding~~
~~claims~~claim 1, wherein said proteinaceous material is a material of natural origin or is
extracted from a material of natural origin.

7 (currently amended). A composition according to ~~any preceding claim~~claim
1, wherein said proteinaceous material is substantially insoluble in water at 25°C.

8 (currently amended). A composition according to ~~any preceding claim~~claim
1, wherein said proteinaceous material comprises a cereal protein.

9 (original). A composition according to claim 8, wherein said cereal protein is a
wheat protein.

10 (currently amended). A composition according to ~~any preceding claim~~claim
1, wherein said proteinaceous material comprises gluten and/or one or more
constituents of gluten.

11 (currently amended). A composition according to ~~any preceding claim~~claim
1, wherein said proteinaceous material consists essentially of gluten.

12 (currently amended). A composition according to ~~any preceding claim~~claim 1, wherein said ratio of the weight of said proteinaceous material to the weight of said fungal particles is greater than 2 and less than 50.

13 (currently amended). A composition according to ~~any preceding claim~~claim 1, wherein the ratio of the weight of said proteinaceous material to the weight of said fungal particles is greater than 7 and less than 50.

14 (currently amended). A composition according to ~~any preceding claim~~claim 1, wherein the ratio of the weight of said proteinaceous material on a dry matter basis to the weight of water in said composition is at least 0.05 and is less than 1.

15 (currently amended). A composition according to ~~any preceding claim~~claim 1, which comprises fungal particles of a filamentous fungus, water and a proteinaceous material which comprises gluten, wherein the ratio of said proteinaceous material to fungal particles is greater than 7 and less than 30 and the ratio of gluten to the weight of water in said composition is less than 0.75 and greater than 0.1.

16 (currently amended). A method of making a composition according to ~~any of claims 1 to 15~~claim 1, the method comprising contacting fungal particles and a proteinaceous material in the presence of water.

17 (original). A method according to claim 16 wherein, in the method, 0.5 to 5wt% of fungal particles on a dry matter basis are contacted with 10 to 40wt% of said proteinaceous material on a dry matter basis and with 55 to 89.5wt% of water.

18 (currently amended). A foodstuff which comprises a composition according to ~~any claims 1 to 15 or when prepared as described in claim 16 or claim 17~~claim 1.

19 (original). A foodstuff according to claim 18, which includes:

10 to 20 parts by weight of gluten;

0.05 to 5 parts by weight of edible fungal particles on a dry matter basis;

5 to 15 parts by weight of onions;

3 to 9 parts by weight of fat; and

1 to 5 parts by weight of an ovoprotein.

20 (currently amended). A foodstuff according to ~~claim 8 or~~claim 19, which is steam cooked.

21 (currently amended). A method of making a foodstuff according to ~~any of claims 18 to 20~~claim 18, the method comprising contacting a composition according to ~~any of claims 1 to 15 or one prepared as described in claim 16 or claim 17~~as defined above with further edible components.

22 (original). The use of filamentous particles for reducing the rate of increase of the viscosity of a composition of a cereal protein in water.

23 (cancelled).